

Keep your garbage area clean, store all waste within the garbage bin, keep the garbage lids closed.

Correct food storage, keep all open food covered, keep all food and equipment off the ground, minimise the amount of boxes within the area (cockroach eggs are commonly found in boxes)

Remove unused/unwanted equipment, fix leaking plumbing and reduce any sources of moisture, regularly check for pests.

Why should I use a professional pest controller?

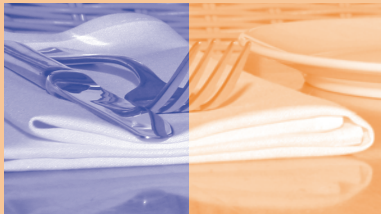
They have a detailed knowledge of pest behaviour, know what safe chemicals to use within food premises and are technically competent to offer suggestions or how to prevent further pest problems. And are professionally trained to eradicate and control all types of pests and have the ability to instigate pest control management plans.

How often should I get my shop pest controlled?

It is recommended that you routinely use a professional pest controller, every 3 or so months is a good indication, this will vary if you have had a problem in the past with pests.

Do I need a grease trap?

All food shop operators are required to contact Sydney Water to access if they require a trade waste agreement. Sydney Water Trade Waste Section (02 9622 2244) in regard to the existence of a grease trap in the existing premises or the need for a grease trap in any new or existing business.



Do I need to install mechanical ventilation?

An approved mechanical ventilating exhaust system will be required in all commercial kitchens where cooking or processes produce steam, smoke, odours, fumes or greasy air are carried out in the kitchen or in food preparation areas.

The mechanical ventilating exhaust system must also be installed where dishwashers and other washing and sanitising equipment vent steam into the area to the extent where there is, or is likely to be, condensation collecting on the walls and ceilings.

All hoods must be fitted with approved grease filters, which must be removed and cleaned regularly.

Any other information?

Compliance with the food laws by all operators and staff will enhance the community health, ensure a continued high standard of customer satisfaction and avoid any regulatory action by Council.

In the interests of maintaining general community health standards and particularly the vulnerable local tourism industry to any potential food poisoning incident/s, Council is anxious to ensure that all food safety as well as health and hygiene aspects of food businesses are maintained to the highest standards.

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Handy hints -tips for operating a Food Shop

Waverley

Council



This document is designed to assist you in the general requirements for operating a food shop, please read this in conjunction with Waverley Council's policy for fit out and construction of food premises.



What About staffing training?

All staff must have appropriate skills and knowledge in food safety and food hygiene, in keeping with activities of the business. Informative fact sheets in English and other languages, on this area and other very important topics are available from the Standards Australia New Zealand website on www.foodstandards.gov.au

All your staff must be informed of their specific health and hygiene responsibilities under Food Safety Standard 3.2.2 (clauses 13-15). You can access this at www.foodstandards.gov.au

As an operator, is there anything else I should be aware of?

In summary you should be aware of the following:

- The regular cleaning and sanitising of the premises. A detergent is not a sanitiser.
- Providing a hand basin in the kitchen and toilet/s with warm water, soap and paper towels.
- Maintaining correct temperature controls for hot and cold high risk foods including the use of a probe thermometer.
- Having a written cleaning schedule and regular pest control service.
- Ensuring correct maintenance of all aspects of the business including the floor, walls, equipment and appliances.
- Having a written staff illness policy, which excludes sick workers.

Do you know what potentially hazardous foods are?

Meat, poultry, eggs, seafood, processed fruits and vegetables (salads) milk or milk products, cooked rice and the like.

Do you know the correct temperature control of potentially hazardous foods?

Keep food steaming hot (above 60°C).
Keep food cold (below 5°C) for food storage and display a thermometer should be displayed where customers can see the temperature of the food.

What is the temperature danger zone?

Temperature between 5°C and 60°C, bacteria can multiply rapidly if food is left in this danger zone.

What is cross contamination?

It is the transfer of bacteria from: Raw food, unclean utensils or unclean surfaces, to: Ready-to-eat food, clean utensils or clean surfaces.

How does cross contamination happen?

Hands that are not clean, equipment & surfaces are not cleaned, insects or vermin have contact with food, raw products and cooked or ready to eat products come into contact with each other, food is stored with lids.

Occurs during food preparation and during storage.

Why do we need hand-washing facilities? We use gloves?

Under clause 14 of the Food Safety Standard 3.2.3, hand-washing facilities must be provided in any food premises wherever hands are likely to be a source of contamination. All food premises must have hand-washing facilities that are located where food handlers can easily access them. Within an area where food handlers work if their hands are likely to be a source of contamination of food and if there are toilets on the food premises.

If gloves become torn, or contaminated and are continued to be used to handle food, they will contaminate food.

If you use gloves you must wash hands before putting them on and the gloves must be clean at all times. Do not handle money with the gloved hand, replace the glove.

What should I have near the hand wash basin?

The basin must have warm water and should be delivered through a common mixing spout. Liquid soap and single use paper towels must be provided near the basin at all times. Access to the basin should remain unobstructed at all times.

Hand washing basins are for washing hands only, not be used for any other purpose (cleaning equipment, storing equipment)

What are pests?

Cockroaches, rats and mice, flies, insects, spiders and birds, most commonly pigeons and Indian myna birds.

Why is pest control so important?

Pests urinate and defecate on food and food surfaces; dead pests can fall into food and contaminated the food. Pests carry disease-causing pathogens that may be transferred to food and people.

How do I control pests?

Prevent pests entering the premises in the first place: keep all external doors closed when not in direct use, provide fly screens or other suitable vermin proof barriers

Thoroughly clean and remove all food sources likely to attract pests. Particularly focus your cleaning in and around dishwasher, under sink and behind cooking equipment.